

A wide-angle photograph of a blue boat on a calm, deep blue ocean. The boat is positioned in the lower center of the frame, with its reflection visible on the water's surface. In the background, a long, low mountain range stretches across the horizon under a vast, blue sky with soft, wispy clouds. Several dark buoys are scattered in the water to the left of the boat. The entire image is framed by a thin white border.

lunch & dinner

plated lunch & dinner

Contact your Sales Representative or Event Planner to discuss available options, including two and three-course options, or our special lunch package.

Included

Warm sourdough, butter medallions **HF, V**

Self-serve espresso coffee

Selection of T Bar teas

Cold Entrée

Taste of South Australia - Coffin Bay oyster, 23rd Street Distillery whisky & fermented chilli dressing, handpicked crab & Spencer Gulf prawn mousse, citrus-cured Port Lincoln kingfish, native herb salad **GF, NF**

Threefold Australian Vodka-cured salmon, apple gel, celeriac cream, petit pois, torched greens, native herb pangrattato **GF, NF**

Poached Spencer Gulf prawns, heirloom tomato, basil, radish, pickled fennel, tomato consommé **DF, GF, HF, NF**

Lightly cured Hiramasa kingfish, pickled Kinkawooka mussels, compressed watermelon, cucumber, lemon gel, caviar, citrus dressing **DF, GF, NF**

Roasted pepperberry lamb loin, salt-baked golden beets, caramelised yoghurt, pomegranate gel, red sorrel **GF, HF, NF**

Sous vide Barossa Valley chicken breast, burnt broccolini, tarragon emulsion, sprouted grains **DF, GF, HF, NF**

Whipped beetroot hummus, fire-roasted baby vegetables, hemp seed cracker **GF, HF, NF, PB**

Agave roasted pumpkin, white bean curd, seed dukkah, minted salsa verde **GF, HF, NF, PB**

Glazed heirloom carrots, lemon myrtle coconut yoghurt, native herb salad, pomegranate molasses **GF, HF, NF, PB**

Hot Entrée

Confit Tasmanian salmon, split dill & buttermilk dressing, avocado mousse, lemon gel, cucumber ceviche, caviar, native herb salad **GF, HF, NF**

Seared saltwater barramundi, sweet potato, dirt(y) blue lentils, heirloom tomato, golden raisins, pickled shallot salad, native herb verde **DF, GF, NF**

Muscatel & native thyme chicken thigh, roasted sweet potato purée, burnt sprouts, Maggie Beer vincotto glaze **DF, GF, NF**

plated lunch & dinner (continued)

Hot Entrée (continued)

Slow roasted lamb scotch fillet, barley, kale, malt vinegar, Meredith Dairy goat fetta, mint, lemon zest, toasted seeds **HF, NF**

Barossa Valley pork belly braised with native thyme, dirt(y) blue lentils, caramelised celeriac purée, confit beetroot, cider braised witlof, lavender & honey crumb **GF, NF**

Butternut pumpkin arancini, basil labneh, rocket, pomegranate & crunchy seed salad **GF, HF, NF, PB**

Harissa-roasted sugarloaf cabbage, warm chickpeas, salsa verde **GF, HF, NF, PB**

Southern fried oyster mushrooms, baby leaf, chilli pickled cucumber, coconut ranch **GF, HF, NF, PB**

Mains

Roasted chicken supreme, roasted heirloom carrots, wild mushrooms, charred broccolini, Warrigal colcannon, lemon myrtle, mustard & tarragon sauce **GF, NF**

Char-grilled Barossa Valley chicken breast, native thyme kipfler potatoes, garlic fried green beans, honey roasted carrot purée, balsamic onion jam, crispy prosciutto shard, Coriole verjuice glaze **DF, GF, NF**

McLaren Vale Shiraz braised beef cheek, horseradish potato purée, roasted baby beets, black garlic beans, red onion petals, bordelaise sauce **GF, NF**

Low & slow SPG seasoned beef tenderloin, confit garlic & rosemary potato rosti, olive oil pumpkin purée, burnt sprouts, blistered truss tomatoes, Barossa Shiraz jus **GF, NF**

Char-grilled beef fillet, Olga's Beef Boss Rub braised short rib, stock braised potato, cauliflower purée, broccolini, roasted heirloom carrots, Port jus **GF, NF**

Roasted Murraylands lamb rack & pulled lamb shoulder, seeded mustard mascarpone gratin, Warrigal greens & onion soubise, minted roasted carrots, Pinot jus **GF, NF**

Murraylands roasted lamb scotch fillet, sweet potato purée, eggplant caponata, seasonal greens, rosemary jus **DF, GF, NF**

Adelaide Hills cider braised pork belly, celeriac & apple purée, braised red cabbage, roasted broccolini, caramelised honey Coriole verjuice **GF, NF**

Seared Tasmanian salmon, salt & vinegar smashed kipfler potatoes, pea purée, grilled lemon, caper & chilli verde **GF, HF, NF**

Baked ocean barramundi, confit fennel, sautéed leek, potato velvet, bouillabaisse sauce, crispy fried kale **GF, NF**

plated lunch & dinner (continued)

Plant Based Mains

Lemongrass marinated crumbed tofu, Asian greens, wild rice, broccolini, sweet chilli & lime glaze **GF, NF, PB**
 Roast cauliflower, sundried tomato & white bean hummus, sweet potato chips,
 chilli & caper verde **GF, HF, NF, PB**
 Roasted Japanese pumpkin, spinach & dirt(y) chickpea baked Wellington, grilled zucchini flowers,
 smoked capsicum purée, native herb salad **GF, HF, NF, PB**

Desserts

Rich chocolate banana brownie, Kangaroo Island honey caramel crémeux,
 Shiraz wine gel, ganache cubes **NF, V**
 Haigh's chocolate & salted caramel fudge cake, whipped chocolate ganache,
 rosella & raspberry ice cream **HF, NF, V**
 Warm apple & Anzac biscuit cake, cinnamon crumb, salted caramel ice cream **HF, NF, V**
 Caramel popcorn cheesecake, whipped pannacotta, blackberry textures, Davidson plum sorbet **GF, HF, NF, V**
 Brown butter carrot cake, cinnamon cream cheese mousse, vanilla lemon myrtle ice cream **HF, NF, V**
 Strawberry & rose petal shortcake, basil sponge, rose mousse,
 strawberry soil, ruby chocolate ganache **HF, NF, V**
 Lemon mille-feuille, vanilla custard, lemon curd, mandarin gel, double cream **HF, NF, V**
 Mila Coffee Co. coffee & 23rd Street Distillery vodka tiramisu, house-made sponge fingers
 soaked in coffee & vodka, mascarpone, coffee crunch **NF, V**
 Warm brioche 'bread & butter' pudding, fig compote, vanilla bean ice cream **HF, NF, V**
 Platter of house-made desserts created by our dedicated pastry team,
 reflecting seasonal trends (Table Platter: 20 pieces) **HF, NF, V**
 Platter of Chef's favourite South Australian cheeses from the Adelaide Central Markets,
 house-made wattleseed lavosh, Adelaide Hills fruit paste, fresh grapes **HF, NF, V (GF crackers on request)**

Plant Based Desserts

Tropical palm sugar sago pudding, coconut ginger brittle **GF, HF, NF, PB**
 Lemon blueberry cake, lemon myrtle mousse, blueberry gel **GF, HF, NF, PB**
 Coconut pannacotta, dark chocolate mousse, compressed strawberries, raspberry jelly **GF, HF, NF, PB**

plated lunch & dinner (continued)

Mini Dessert & Cheese Platters

Additional charges apply.

One platter of each of the following per table:

House-made desserts created by our talented pastry chefs, reflecting seasonal trends (10 pieces) **HF, NF**

Chef's favourite South Australian cheeses from the Adelaide Central Markets, house-made lavosh,

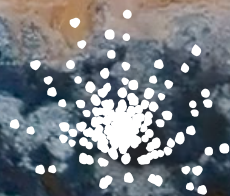
Adelaide Hills fruit paste, fresh grapes **HF, NF, V** (**GF crackers on request**)

For more information

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